

BLOCK & BARREL Swedish-Style Fontina

SUPC#2393064



Jeff Orr created this masterpiece. The puff pastry serves as the foundation to julienne pears, spicy prosciutto and rich Fontina Cheese; melted to perfection prior to serving. Served with a green salad with mustard flavored vinaigrette, it takes this dish from fast to fabulous!



Swedish-Style Fontina is appreciated especially by chefs for the uniform quality and clean fresh flavor. This superb cheese is often substitutes for mozzarella. It is dry (not smeared) shelf cured (4-6 weeks) before receiving its distinctive double hand-dipped red wax coat.

Additional Application Ideas

- Add Fontina to an all white pizza or sprinkle on red pizza for another layer of flavor
- Add Fontina to risotto for the delicate flavor enhancement and great melding capabilities
- Add a Fontina slice to any meat or vegetable sandwich for great texture and for another layer of flavor

Swedish-Style Fontina

Tartlette of Fontina, Prosciutto, Pears and Arugula

For each Tartlette:

- 1 package Puff Pastry
- 1 Tbsp Extra Virgin Olive Oil
- 2 oz Arugula, chopped coarsely
- 1/2 Pear, preferably a firm pear, such as Bosc or Comice, julienned (not necessary to peel)
- 2 oz Prosciutto, sliced very thin and cut into julienne strips
- 2 oz Fontina, shredded
- Salt and Pepper

1. Preheat oven to 400° F. degrees
2. Cut a 4" diameter circle of puff pastry. Bake between two sheets of parchment paper, on a sheet tray with another sheet tray on top. The puff pastry will only rise the thickness between the trays. Bake for 15 minutes. Once it begins to brown slightly, remove the top sheet tray and parchment. Continue to bake until pastry is cooked through (approximately 15 minutes). Remove from oven and allow to cool.
3. Heat olive oil in sauté pan until hot but not smoking. Add arugula and wilt quickly. Season with salt and pepper.
4. To assemble the tart, place the arugula in the center of the pastry circle, add pear, prosciutto, and top with cheese.
5. Place in a 400° F oven for 10-12 minutes, or until all the ingredients have softened and the cheese has melted.
6. Serve tartlette with a green salad tossed with a mustard flavored vinaigrette.

Signature Chef Jeff Orr, Harvest Restaurant, Madison, WI



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